

# Festive Menu

A feast of flavour, perfect for any festive occasion.  
Available from 26th November until 30th December.

(Excluding Christmas Day)

Festive lunch available 12–5pm.

(Excluding Christmas Day or Boxing Day)

## FOR THE TABLE

A delicious way to start your celebration

**BAKED SOURDOUGH BOULE, EXTRA VIRGIN OLIVE OIL,  
BALSAMIC VINEGAR & NETHEREND FARM BUTTER \* v + 5.95**

**GORDAL OLIVES ve + 3.95**

**TEMPURA CHORIZO LOLLIPOPS, ROASTED GARLIC AIOLI + 5.95**

**HALLOUMI FRIES & CALABRIAN CHILLI HONEY v + 5.95**

## STARTERS

**DUCK LIVER PATE \***

With rosemary focaccia, golden saffron shallots and a fig & honey chutney

**BAKED CAMEMBERT FONDUE POT \* v**

With rosemary focaccia for dipping, caramelised walnuts, watercress and cranberry & port chutney

**KING PRAWN COCKTAIL**

Poached King prawns, shredded baby gem, cucumber & sun-dried tomatoes with Marie Rose sauce, served with granary bread & butter

**GARLIC MUSHROOMS v**

Sautéed chestnut, oyster & flat mushrooms with roasted garlic, lemon & parsley cream and toasted sourdough **Vegan option available**

**ROASTED TOMATO & RED PEPPER SOUP v**

With garlic infused oil, sourdough & Netherend farm butter  
**Vegan option available**

**GAMBAS AL PIL PIL + 1.50**

King prawns pan-fried with garlic & chilli olive oil, served with toasted sourdough

## Children's Festive Specials

(Our children's menu will be available throughout December)

Served with roasted baby potatoes, parsnip purée, carrots, Brussels sprouts and cranberry jus

**PAN-ROASTED TURKEY ESCALOPE 9.95**

Wrapped in bacon, with sage & onion stuffing

**FESTIVE NUT ROAST ve 9.95**

Walnut, mushroom, root vegetable & pumpkin seed nut roast



## **MAINS**

### **PAN-ROASTED TURKEY ESCALOPE**

Wrapped in bacon, with sage & onion stuffing, served with roasted baby potatoes, parsnip purée, carrots, Brussels sprouts and a turkey jus

### **21 DAY AGED 280G RIBEYE STEAK \* + 6.00**

Chargrilled & served with peppercorn sauce, confit tomato, grilled mushroom, dressed rocket & skin-on fries

### **PAN-ROASTED LAMB RUMP \***

Served pink on crushed baby potatoes with braised, spiced red cabbage, charred leeks and a lamb & mint jus

### **PAN-ROASTED COD SUPREME & MUSSELS \***

On crushed baby potatoes, with samphire & cherry tomatoes in a lobster bisque

### **PAN-ROASTED PORK FILLET \***

Wrapped with sage in Prosciutto, served with charred hispi cabbage & pancetta, pommes purée and a wild mushroom & truffle sauce

### **BLADE OF BEEF \***

In a rich bourguignon sauce, with pommes purée, buttered green beans & parsnip crisps

### **FESTIVE NUT ROAST **ve****

Walnut, mushroom, root vegetable & pumpkin seed nut roast served with roasted baby potatoes, parsnip purée, carrots, Brussels sprouts and cranberry jus

## **SIDES**

### **PIGS IN BLANKETS, HONEY & WHOLEGRAIN MUSTARD GLAZE \* + 5.95**

### **TRUFFLED CAULIFLOWER CHEESE **v** + 5.25**

### **GRATIN DAUPHINOISE **v** + 5.25**

### **ROASTED BRUSSELS SPROUTS, PANCETTA & CHESTNUTS + 4.95**

## **DESSERTS**

### **TRADITIONAL CHRISTMAS PUDDING \* **v****

Served warm with brandy sauce & redcurrants

### **MELTING CHOCOLATE FONDANT **v****

Served warm with chocolate flavoured sauce & salted caramel ice cream

### **LEMON TART \* **v****

Served with Chantilly cream & blood orange sauce

### **LUXURY ICE CREAM **v****

Choose 3 scoops of vanilla, chocolate, strawberry, honeycomb or salted caramel

### **APPLE, FIG & GINGER CRUMBLE **v****

With vanilla ice cream **Vegan option available**

### **ESPRESSO MARTINI CREME BRÛLÉE \***

Kahlúa & Espresso baked custard, finished with a caramelised sugar crust